



**ST. CROIX COUNTY HEALTH AND
HUMAN SERVICES-PUBLIC HEALTH**
1752 Dorset Lane
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Food Event Log

Name of Event:	List of hot hold and cold hold equipment			Record temperature of each			
Event Type:							
Event Coordinator:							
Date of Event:							
Estimated number of persons to be served:							
Actual number of persons served:							
<p><i>**Food Safety goals of event is to have all PHFs prepared on site the same day, eliminate cooling steps whenever possible, and cook/hold/reheat foods to proper temperatures. When cooling is necessary ensure food goes from 135 to 70 in 2 hours and from 70 to 40 within another 4 hours. Eliminate barehand contact with foods cooked or ready to eat. No one with vomiting/diarrhea should handle foods.</i></p>							
Menu Items:		Amount Needed	Amount Used	who/where prepared		Record Food Temperatures	
						cook/recieved	cooling
						reheat	hold

[illegible]